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### (54) PRODUCTION OF CREAMY FOAM IN EFFERVESCENT BEVERAGE

#### (57) Abstract:

PROBLEM TO BE SOLVED: To simply produce fine and creamy foam having good retention of foam in a short time by applying ultrasonic wave to beverage having effervescent property.

SOLUTION: Ultrasonic wave is applied to effervescent beverage such as beer or sparkling liquor to carry out foaming. Foam instantaneously foamed from the liquid is fine and creamy and a device such as beer dispenser or skill is not required in order to produce the foam. The foaming can usually instantaneously be carried out only by ~~pouring the beverage into a container and immersing the bottom of the container into an ultrasonic wave washer.~~

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